

de 80 à 89%
Voies ferrées.....
Agglomérations, construct° ..
Cotes d'altitude..... -1%
Régions boisées.....

1/20.000^e
1000 1500 M.



SUENEN

CHAMPAGNE

À CRAMANT

C+C

**BLANC DE BLANCS
GRAND CRU**

IDENTITY

- **Base:** 2014
- **Reserve wines:** 2013
- **Production:** 6761 bottles - 200 magnum
- **Bottling:** the 9th and 10th July 2015
- **Dosage:** 3 g/l

- **Communes:** Cramant and Chouilly
- **Soils:** Silty clay
- **Subsoils:** Upper Campanian chalk
- **Vineyard average age:** 37 years old
- **Exposure:** Mostly Northwest, West
- **Rootstock:** 41B

VINIFICATION

Spontaneous fermentation • Malolactic fermentation depending on the vintage. No fining • No filtration • No cold stabilization but stabilization at natural cellar temperature.

PHILOSOPHY

We endeavor to improve the living soils of our vineyards by continually observing interaction between soil, plant and climate. The study of soil profiles by plot provide a better understanding of their diversity and influences the evolution of our work.

From our gentle methods, tartrate crystals may form. This natural phenomenon has no effect on the quality of the wine.

CHAMPAGNE SUENEN - 53 rue de la Garenne - 51530 CRAMANT
Tél. : +33 (0)3.26.57.54.94 - Email : aurelien@champagne-suenen.fr
Site : www.champagne-suenen.fr

LABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.

PARTIE SU
DE
BERGÈRES
LES-VERTUS



Voies ferrées.....
 Agglomérations, construct° ..
 Cotes d'altitude..... -1%
 Régions boisées.....

1/20.000^e
 1000 1500 M.

S U E N E N

C H A M P A G N E

À CRAMANT

OIRY

BLANC DE BLANCS

GRAND CRU

IDENTITY

- Base: 2014
- Reserve wines: 2013
- Production: 11 472 bottles - 400 magnums - 40 jéroboams
- Bottling: the 9th and 10th July 2015
- Dosage: 2 g/l

- Commune: Oiry
- Soils: Silt to Silty clay
- Subsoils: Upper Campanian chalk
- Vineyard average age: 42 years old
- Exposure: North 67%, South 67%
- Rootstock: 41B

VINIFICATION

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S U E N E N
 C H A M P A G N E

OIRY
 BLANC DE BLANCS
 GRAND CRU

EXTRA-BRUT

750 ml 12% Vol.

ÉLABORÉ PAR SCEY SUENEN PERSON - CRAMANT - FRANCE
 RM 29218-01 - Contient des sulfites - Produit de France

La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant.

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PARTIE SU
 DE
BERGÈRE
 LES - VERTU